



## SECTOR

Our customer is a specialist in fresh frozen vegetables, potato products and fruit for the professional. They work with natural agriculture whenever possible. This means a limited amount of fertiliser and pesticides, assisting growers with organic principles and harvesting at the right time with respect for nature. Sustainable and energy conscious growing, production and delivery therefore represent their core tasks.

## CHALLENGE

The company wanted to have the efficiency of the interim cleaning analysed and optimised through their sustainable and energy conscious actions, in order to increase their level of production processing.

## SOLUTION

We applied **our Plan-Do-Check-Act methodology** once the audit of their current cleaning method was completed, which clearly showed considerably less downtime could be realised, subsequently resulting in more time being released for production.

We used our **'fit for purpose' products**, as well as a disinfectant cleaning product, to support our working methods.

## RESULT

The production line's downtime was reduced by approximately 1,5 hours, equating to an increase in production, meaning up to 6 - 7 tons of products per week !

We also managed to realise a **warm water saving of up to approximately 4 m<sup>3</sup> per cleaning cycle**.

Tensio isn't satisfied with merely providing support. It's of fundamental importance to them to know how we can provide the customer with optimal support and make sure **the result is exponential**.



Are you curious about what our **Plan-Do-Check-Act approach** could do for you? Then do ask for your free audit via [info@tensio.be](mailto:info@tensio.be).